

Rotary



Club of Daytona Beach

Club Leaders

**Michael R
Leonard**

Past Projects

**Roosevelt
Harris**

President
Rotaract Chair
Interact Chair

**Jason A.
Murbarger**

President-Elect

DJ Lebo

Attendance &
Participation
Attendance
Secretary
Secretary

**Timothy L
Smith**

Treasurer

**Renny Miles
Jr.**

Sergeant-at-
Arms

**John R
Guthrie**

iPast President

Lori

**Campbell-
Baker**

District Grants
Chair

**Priscilla
Chanfrau**

Club Director
Membership
Chair

Owen

Chittenden

Club Director
Community
Service Projects
Chair

**Melissa
Gabriel**

Club Director
Community
Service Projects
Chair

Lorene King

Club Director
Club Memorials

**Jonathan
Magill**

Club Director
Service Projects
Chair

**Joanne
Magley**

Programs Chair

Speaker for Monday, February 10, 2025 - District Governor Micky Ulmer



Mickey Ulmer, District Governor 2024-25 Rotary Club of Flagler Beach

District Governor Mickey Ulmer Began his career as an “old school” retailer. For 25 years, he developed his skills in advertising, promotions and strategic planning. While helping lead an advertising agency, he expanded his focus to hospitality and customer service, which led him to 25 more years with a large regional barbecue restaurant chain, first as VP of Marketing and then as a franchisee serving and satisfying customers every day.

Among his professional and civic honors, Mickey is most proud of being awarded the Silver Medal For Lifetime Achievement from the American Advertising Federation, twice being named Business Of The Year by the Amelia Island Chamber of Commerce, and being honored as a Professor Honorarius by the University of Florida College of Journalism and Communications for years of service to the college and its students. As a restaurateur, Mickey fine-tuned his community service skills, supporting the Boy Scouts, the Girl Scouts, the Navy League and more. Seeing a serious need in the community, he helped organize a Cold Night Shelter and donated food to the relief effort; and for 15 years, the Ulmers opened their restaurant each Thanksgiving Day to provide over 200 people in need a hot holiday meal and a bit of encouragement. For a couple of summers, he even convinced Santa Claus to vacation in North Florida and help Toy For Tots raise money and toy donations for needy children.

As a member and president of the Rotary Club of Amelia Island Sunrise, he found new avenues for his passion for service and became a Paul Harris Society member. Moving on to District responsibilities, Mickey helped start two new Rotary clubs, served as an Assistant Governor, was a member of the Fund & Procedures Committee and the RLI Director for District 6970.

Club Director

Account Leaders

Mickey Ulmer
District
Governor

Dale M Moe
DG-Elect

Howard C
Norton
DG-Nominee

John D. Tabor
iPDG

James D.
Kocmoud
District
Communications
Officer

Steven Crump
District
Secretary

Brandon Perry
District
Treasurer

Megan Madrid
Sgt. At Arms

Birthdays

W. Denis
Shelley
February 8th

Douglas S.
Reece
February 14th

Paul Schandel
February 14th

Joyce Shanahan
February 17th

Jonathan Gildon
February 17th

David Lloyd
February 18th

Melvin D. Stack
February 21st

Karen Haught
February 23rd

John Tamburino
March 1st

Geoffrey
Hemmen
March 8th

Native Floridians, University of Florida Graduates and life-long Gators, Mickey and his wife, Gale, moved to Palm Coast at the end of 2020, where he is currently a member of the Rotary Club of Flagler Beach. With his expanded District responsibilities, Mickey is committed to service being his focus for his next 25 years!

Rotary Annual Report



Rotary is about the power to connect, partner, and create change. From July 2023 through July 2024, we connected, partnered, and worked to Create Hope in the World by addressing mental health and strengthening our commitment to End Polio Now. What does your club hope to accomplish in the coming year?

Find our 2023–2024 annual report here: <https://on.rotary.org/3E2PMf2>

Super Bowl Pool!



Jeremy and Jenni

Craig, unsure whether “two or 200” guests would show up to their “Moonshiners: Master Distiller” watch party, were more than grateful for Tuesday night’s turnout, as well over 100 locals filled Copper Bottom Craft Distillery during the free-admission event.

The renowned competition series invites three of the country’s most skilled distillers to demonstrate their expertise in producing a specific spirit from raw ingredients under the show’s rigorous time constraints. The multi-round competition results in one winner, who not only takes home the revered title of “Master Distiller,” but, during the show’s latest episode, also earned a limited quantity of their winning product produced at North Carolina’s Two Trees Distilling Company.

“The proof is in the pudding. This is amazing,” Holly Hill Mayor John Penny said of the turnout at the local distillery, formerly a coin-operated laundromat.

“They came in, they bought it and remodeled it, put in a lot of money and blood, sweat and tears,” he said. “... I’m happy when good people succeed, and they’re great people. They’re a shining example for our community.”

Jeremy, co-founder of the local distillery who filmed with the show in Fletcher, North Carolina, over the summer after his wife, Jenni, submitted an application on his behalf, was as eager as attendees to finally see the finished product.

Among the attendees was Kim Lawson, owner of Daytona Beach’s Hampton’s Restaurant, who stopped by to cheer on the local family. “They’ve done a lot for Holly Hill and this community,” she said “... They deserve our support, and it’s really exciting to see where this business started and where it’s evolved to.”

A sea of smiling faces filled the distillery, followed by a rowdy rumble of applause, hoots, hollers and one “my husband’s on TV!” from an excited Jenni as Jeremy made his first on-screen appearance.

During the episode, Jeremy faced off with two opponents in several intense rounds of competition, while receiving real-time critiques from judges Eric “Digger” Manes, Tim Smith, Josh Owens and Steven Ray Tickle.

The contestants were tasked with creating cachaca, Brazil’s national spirit, by producing their own sugar cane juice mash in one hour, then double distilling it.

“I think most people realize that reality TV is not so much reality, and so it was interesting to see how much it was going to be like that,” Jeremy said of his time filming. “But I’ll tell you, on this one it was — if they said you had an hour to do something, you had an hour to do it, period.”

Each contestant was provided home equipment — 20-gallon copper stills — during the show, a familiar advantage to Jeremy’s competitors, he noted, though his distillery-owning experience seemed to even the playing field.

“I have bigger equipment that’s just not the same. They’re used to using propane burners underneath the copper still. Mine is 300 gallons and steam-powered, so it’s a completely different setup,” he said.

“... It was stressful, because being a professional distiller who has a distillery, I didn’t want to be the first one out. I wanted to at least prove that I knew what I was doing on the show.”



What were the challenges faced on 'Moonshiners: Master Distiller'?

Contestants were initially given three minutes to squeeze their sugar cane juice. Whoever produced the most won the other competitors' supplies before creating their mash and later embarking in the first round of distillation. During the four-hour round, contestants used the same stills. However, during their second run, the previous winners had the advantage of choosing their preferred still.

Though Jeremy didn't win the first couple of challenges, after nixing the addition of flavoring agents to "let the spirit have all the flavor," he was first to place his completed cachaça on the judges' table. It was praised for its "buttery, smooth" taste, ultimately landing him a spot in the top two.

During the final challenge, the two contestants had 30 minutes to rapid age their cachaça using various woodchips to accelerate the infusion of flavor and color into the spirit, which was then stored overnight. The following morning, they were tasked with straining and creating a cocktail from their spirit in just one hour.

Jeremy, feeling confident, created a Florida-style caipirinha — Brazil's national cocktail.

Alongside his standalone spirit, praised for its balance, Jeremy's vibrant yellow cocktail, a sweet yet tart concoction of mango, lemon, lime, aged cachaca and unrefined sugarcane, was an instant hit. The drink's complimentary flavors took the judges straight "back to Brazil," ultimately earning him the title of "Master Distiller."

The vibrant crowd of family, friends and longtime customers roared with applause, hugging, high-fiving and filming the local champion.

"(Brazilian rum) is a product I've never made before ... you never know how it's going to turn out, especially when you're under that kind of pressure, but I think all three of us were pretty proud of the products we came out with," Jeremy said, reflecting on the competition, so much so that he even released a limited batch of the product during the watch party, hoping to further immerse his community in the flavors of the TV experience he'll forever cherish.

"Obviously, I already knew that I won, but it's different when everybody's here," he said. "... I didn't tell any of them how I did or what happened, so it was really cool to see all these people that have supported us from the very beginning come in and see how we did."

Jeremy released 120 bottles each of his clear rum and rapid-aged rum and was left with half that supply by the night's end.

How did Jeremy Craig recreate his limited batch of Brazilian rum from the show?

Creating the Brazilian-style rum, a first-time endeavor for Jeremy, presented a few challenges, one being the use of raw sugar cane juice — as opposed to molasses or regular sugarcane — “which is not that common,” he noted, describing the “earthy” taste it produces.

Following his time on the show, Jeremy figured what better way to give the community a real taste of his TV experience than letting them literally taste what he created — this time, at his own pace.

Last month, the couple, alongside Craig’s brother and father, ventured down to Lake Placid, Florida, to visit with friend Don Davies, owner of Sugar Sand Distillery — an “estate-grown sugarcane farm distillery.”

“We all went down there, we cut sugar cane and juiced it ... I’ve never done that before either,” Craig said, bringing back roughly 300 gallons.

His second go-around with cachaca was “a lot less stressful,” thanks to the familiarity of his equipment, though he still cautiously monitored production.

“For our regular products, I’ve done them a million times. I can kind of walk away and know what I need to do,” he said. “With this one, I watched it quite a bit closer to make sure it was true to what we did in the show.”

What is Copper Bottom Craft Distillery?



Copper Bottom Craft Distillery was founded in 2016 by Jeremy, his wife and his parents, following a visit to Vermont where Jeremy, amid his family’s routine local brewery tour, first came across a small-scale distillery.

“I had done the Bourbon Trail and been to the big distilleries, but this was the first small-scale one we’d ever seen,” he said. After receiving a personal tour, “we walked out an hour or so later, and said ‘that’s what we’re going to do.’”

His chemistry background meant he was no stranger to the science behind distilling, “but there’s definitely an art to it,” he said, of which he went on to study at Kentucky’s Moonshine University, learning yeast selection, barrel aging and flavor profile development.

"Anyone can go out in the woods and make alcohol, but making alcohol that tastes good and is not going to hurt you is — there's a little bit more finesse to that," he said.

Copper Bottom Craft Distillery is located at 998 N. Beach St. in Holly Hill. For information, call 386-267-5104 or visit copperbottomspirits.com.

Now You Know - The Rotary Bell



Most Rotary clubs ring a bell to call a meeting to order or to adjourn a meeting. Both bells and gavels have a long association with Robert's Rules of Order, the definitive manual of parliamentary procedure in North America. Early Rotary leaders adopted Robert's Rules as a way to govern meetings.

The use of the Rotary bell has never been mandated. The Rotarian of clubs using bells and this practice became more popular as the custom was promoted.

One of the earliest published stories about using a bell at a Rotary meeting is from a 1915 Ladies' Night meeting in Kansas City, Missouri. A sign commanded attendants "sit down when the bell rings." By 1919, the Kansas City club had acquired a large bell which they referred to as "the Gavel," which was fashioned out of a horse-drawn streetcar gong and run with a large wooden mallet (made from the wood of a German bayonet).

In 1922, the Rotary Club of London presented a bell to the Rotary Club of New York City; the bell was a prize over a long-running attendance contest between the two clubs. In December 1923, a decorative bell was advertised in *The Rotarian* for use by clubs. Called the Rotary Bell No. 29, this bell was marketed for use at Rotary meetings, as "A unique table ornament, a sight prettier and infinitely more agreeable than the harsh gavel."

Much of Rotary's rich history informs today's practices. Many traditions, while never officially mandated or sanctioned, are such a part of current Rotary culture that most Rotarians could not imagine their Rotary experience without these long-standing practices.

With this tradition in mind, Rotary International marked its centennial with five bells that traveled the world in 2003-2005. One bell traveled to the first 100 clubs to join Rotary International, while the others went to the first Rotary club formed in each country of four regions: Asia and the Pacific;

Latin American and the Caribbean; Africa; and Europe and the Middle East. All five bells returned to Chicago to call the 2005 convention to order

Zoom Meeting Login



Rotary Zoom Login

Meeting ID: 665 859 4040
Passcode: 349127

Club Meeting

Daytona Beach
Meets at The Palmetto Club
1000 South Beach Street
Daytona Beach, FL 32114
Time: Monday at 12:15 PM